

Nancy's Famous Crab Dip from *Louis Kemp Crab Delight*

Makes 24 portions

1 pkg. (8 oz.) imitation crab, flake or chunk style

1 box (8 oz.) cream cheese, room temperature

2 Tbsp. horseradish

4 Tbsp. heavy cream

1 tsp. granulated onion

½ tsp. granulated garlic

½ tsp. Worcestershire sauce

1 pinch cayenne pepper

¼ tsp. hot sauce (opt)

Salt and pepper to taste

3 Tbsp. butter

½ cup slivered almonds

Preheat oven to 350 degrees.

Mix the imitation crab, cream cheese, horseradish, heavy cream, onion, garlic, cayenne, hot sauce, Worcestershire sauce, salt and pepper together in a heat-proof dish that can go from the oven to the table. Hint...if it's too "stiff," add more cream.

Melt butter and add almonds in a saucepan. Shake pan over heat until almonds are toasted, then pour over crab mixture as a topping.

Bake in a 350-degree oven for 20 minutes, or until bubbly.